

**Ferrero - Pepita | Toscana IGT
(Maremma)
Italy (TUSCANY) – 2021**

Domain

Ferrero

The Ferrero wine estate is located on the Podere Pascena, about halfway between Sant'Angelo in Colle and Sant'Angelo Scalo, two small villages on the Southern slopes of Montalcino, Sienna, Tuscany. It is a small domain (5.5 ha) established at the end of the 90s. The center of the domain is a traditional stone-built farmhouse from 1900, which was restored in the 1980s. The ground floor, the stable and the barn were converted into a vinification room and maturing cellar.

Vinification

Fermentation of the 4 varieties in short and wide stainless steel tanks of 37hl, at temperatures below 28°C. Ageing for 10 months in mainly used 500 liters tonneaux. The blend is made one month before bottling.

Taste

Intense and young purple red. The peppery taste of the Alicante and the pyrazines of the Cabernet are dominating, framed in noble spices from the barrels. Inviting with the sweetness of the Merlot that is well balanced by the structure of the Montepulciano. The tasty fruit is leading to a long and involving aftertaste.

Food pairing

Cutlet from beef - BBQ | Bistecca alla Fiorentina | Spiced dishes

General information

Type: Red wine

Grape varieties: Merlot, Cabernet Sauvignon, Montepulciano, Alicante

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Complex generous



